

EVENING MENU

Oak's

BAR & RESTAURANT

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GOURMET APPETIZERS

CHEF'S DAILY SIGNATURE SOUP (1,2,4,7,12,13)

€9.00

A rich and flavorful creation, showcasing the finest handpicked seasonal ingredients. Served with your choice of warm crusty bread or freshly baked traditional Irish soda bread.

CREAMY ATLANTIC SEAFOOD CHOWDER (GFA) (1,3,5,7,8)

€13.00

A luxurious medley of locally sourced seafood, gently simmered in a velvety cream broth, accompanied by freshly baked Irish soda bread.

FIRE-ROASTED WINGS IN STICKY BUFFALO GLAZE (1,3,5,7,8)

€12.00

Succulent chicken wings, flame-roasted and glazed with our signature sticky Buffalo sauce. Served with crisp celery and your choice of blue cheese dip or a bold, smoky BBQ dip

OAKS PRAWNS (1, 2, 3, 4, 5, 12, 13)

€16.00

Succulent prawns tossed in a fragrant blend of fresh chili, ginger, lemongrass, and garlic, served with a side of grilled sourdough bread.

LOADED TACO NACHOS (1,2,7,9,13)

€12.00

Crisp, golden tortilla chips layered with savoury, spiced ground beef, crowned with fresh, zesty salsa, smooth, creamy guacamole, and a dollop of tangy sour cream.

BAKED WILD MUSHROOM CRUMBLE(1,2,7,9,13)

€13.00

Herb and garlic infused mushroom, streaky bacon with baby spinach, melted brie cheese sauce topped with herb crusted and toasted bread

SALADS

WARM ITALIAN CHICKEN & HONEY SALAD (2,7,9,12)

€19.00

Succulent, tender chicken paired with vibrant Mediterranean vegetables, gently glazed in a luscious honey dressing, nestled on a bed of crisp seasonal greens. Served with a side of golden, crispy garlic bread.

ROMAN-STYLE CAESAR SALAD (2,4,5,7,9,13)

€18.00

Tender chicken and savoury bacon a-top a bed of crisp cos lettuce, accompanied by golden garlic and herb croutons, drizzled with a timeless Caesar dressing and adorned with delicate shavings of Parmesan cheese

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OAKS TRADITIONAL ROASTS

CHEF'S SIGNATURE ROAST OF THE DAY (GFA) (1,2,7,9,10,12,13,14) €22.00
served with a rich red wine gravy, market-fresh seasonal vegetables, and velvety mashed potatoes.

BURGERS

DELUXE SOUTHERN FRIED CHICKEN BURGER (2,4,7,9,14) €22.00
Crispy, golden-fried chicken breast, nestled in a soft bun and topped with fresh, crisp lettuce and ripe, juicy tomato. Accompanied by a zesty Cajun mayo and a side of golden, crispy fries.

THE OAKS CLASSIC BEEF BURGER (GFA) (2,4,7,9,13,14) €22.00
Made with 100% Irish ground beef, this hearty burger is served in a toasted bun and topped with tangy tomato relish, pickled cucumber, fresh tomatoes, crisp lettuce, savoury bacon, and melted cheese. Accompanied by golden crispy fries and a refreshing garden garnish.

THE OAKS VEGAN VEGGIE BURGER (1,2,9,12) €20.00
A hearty double vegan patty, complemented by sweet red onion jam, creamy vegan mayo, and melted vegan cheese, all nestled within a soft charcoal bun. Finished with crisp lettuce and ripe tomatoes, and served with a side of golden crispy fries.

OAKS CLASSICS

PRIME 10OZ SIRLOIN STEAK (7,9,13,14) €38.00
A luxurious 10oz cut of prime sirloin, expertly grilled to your preference and adorned with caramelized onions and delicate field mushrooms. Complementated by perfectly crisp fries, a vibrant mixed salad, and your selection of velvety garlic butter or bold peppercorn sauce

SIZZLING TEX-MEX FAJITAS (1,2,7,9,13)
Served on a sizzling platter, enjoy the vibrant flavors of your choice: Accompanied by warm flour tortillas, creamy guacamole, tangy sour cream, zesty salsa, and a crisp, refreshing salad.
Stir-fried Vegetables - €20
Spiced Chicken - €22
Tender Spiced Beef - €24

THE OAKS MILD COCONUT CURRY (2,7,13)
A velvety yellow coconut curry, served with fragrant basmati rice and a crispy baked poppadom. Choose from:
Vegan Mixed Vegetables - €20
Tender Chicken Breast - €22
Succulent Jumbo Pink Prawns - €28
For an extra €1.50, enjoy half rice and half crispy fries.

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OAKS CLASSICS

OVEN-BAKED BEEF LASAGNE AL FORNO (1,2,4,7,9,10,12,13) €24.00

Layers of rich Italian ragù and creamy cheese, topped with a savoury marinara sauce and a sprinkle of freshly grated Parmesan. Served with a side of warm garlic bread and your choice of a crisp salad or golden fries.

OAK SMOKED BABY BACK RIBS (9,13,14) €24.00

Succulent, slow-cooked baby back ribs, tender and falling off the bone, infused with rich oak smoke. Served with golden crispy fries and a vibrant garden garnish for a refreshing finish.

GOLDEN FISH AND CHIPS (2,4,5,9) €24.00

Fresh white fish, delicately battered and fried to perfection, served with golden crispy fries. Accompanied by homemade tartar sauce and a crisp, refreshing side salad.

THE OAKS SEXY FISH (2,4,5,7,13) €27.00

Pan-seared black soy-glazed Atlantic cod, served with stir-fried fine noodles, crisp seasonal vegetables, and finished with a light soy and honey reduction, a sprinkle of toasted sesame, and a hint of fresh lime.

VELVETY VODKA-INFUSED RIGATONI (1,2,4,7,13) €18.00

Al dente rigatoni, enveloped in a rich and creamy tomato, chili, and vodka sauce, finished with a generous sprinkle of melted Parmesan cheese. Served with golden crispy garlic bread.

Add Grilled Chicken + €4

SIDES

CREAMY MASHED POTATO (7) €5.00

GOLDEN FRIES (2) €5.00

SWEET POTATO FRIES (2) €6.00

MIXED LEAF SALAD (9) €5.00

BATTERED ONION RINGS (2,7) €6.00

GLAZED RUSTIC VEGETABLES €5.00

GARLIC & HERB BABY POTATOES (7) €5.00

ALL OUR BEEF IS 100% IRISH

WE ARE UNABLE TO FACILITATE SPLIT BILLS.



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DESSERTS €10.00

CHOCOLATE FONDANT

Vanilla ice cream.
(2,3,7,10,11,13)

RASPBERRY ROULADE

Forrest fruit compote.
(4,7,10,11,14)

MALTEASER & FUDGE CHEESECAKE

Vanilla ice cream & chocolate sauce.
(2,7,13)

SELECTION OF ICE CREAM

Strawberry, chocolate and vanilla scoops in
a wafer basket.
(2,4,7,13)

HOMEMADE WAFFLES

Served with Butterscotch sauce, Nutella,
whipped cream & ice cream.
(2,4,7,13)

WARM APPLE PIE (GFA)

Vanilla ice cream.
(2,4,7,13)

HONEYCOMB CHARLOTTE

A light layered honeycomb gateau, served
with chantilly cream.
(2,4,7,13)

VEGAN BANOFFEE PIE

A banoffee pie served with a mango
coulis and vegan ice cream.
(2)

ETON MESS

Crisp meringue shards folded with Chantilly
cream and fresh seasonal berries, finished
with a drizzle of berry coulis
(4,7)

BELGIAN CHOCOLATE TART

A rich Belgian chocolate tartlet served
with vegan ice cream and mango coulis.
(2,13)

BEVERAGES

ESPRESSO €3.50

MOCHA €4.00

DOUBLE ESPRESSO €3.80

ICED COFFEE €4.50

AMERICANO €3.50

HOT CHOCOLATE €4.00

FLAT WHITE €3.80

TEA €3.00

LATTE €3.80

HERBAL TEA €3.80

CAPPUCINO €3.80

ALLERGENS

(1) CELERY
(2) GLUTEN
(3) CRUSTACEANS
(4) EGGS
(5) FISH
(6) LUPIN
(7) MILK

(8) MOLLUSCS
(9) MUSTARD
(10) NUTS
(11) PEANUTS
(12) SESAME
(13) SOYA
(14) SULPHUR